Chicken Florentine

4 ea. 7 oz. chicken breasts, boneless, with skin left on
1 cup florentine sauce (recipe follows)
3 oz. chopped spinach, fresh or frozen*
3 oz. grated cheddar cheese or cheese sauce
2 oz. bacon, cooked and chopped
Seasoned salt to taste
2 tbsp. butter, melted

Florentine Sauce:
2 tsp. unsalted butter
2 tsp. flour
3 tsp. unsalted butter (room temperature)
1½ tsp. onions, finely chopped
3 ea. medium mushrooms, sliced
⅔ cup white wine
¼ cup chicken broth
2 ea. chicken bullion cubes
1 cup heavy cream
1 tbsp. pimentos, diced
1 tsp. fresh parsley, chopped
1 tsp. fresh chives, chopped
¼ cup lemon juice (one lemon)
Salt to taste
White pepper to taste

* If spinach is fresh, it must be blanched

Florentine Sauce:
Blend together flour and 2 tsp. butter (at room temperature). Set aside. Saute onions and mushrooms in 1 tsp. butter (do not allow onions to brown). Add wine and reduce completely. Add remaining ingredients. Bring to a simmer and slowly add the flour/butter mixture a little at a time until desired thickness is achieved. Continue cooking at a simmer for 8-10 minutes.

In mixing bowl, stir together spinach, bacon and cheese; set aside. Open chicken breast and sprinkle inside with seasoned salt; stuff with spinach micute. Fold and place seam

down in baking dish. Brush with melted butter and sprinkle outside with seasoned salt. Bake at 375 degrees for 20-25 minutes. Top with Florentine sauce. Serve over rice.

Yield: 2 Cups

Enjoy!

Your pal,
Mickey Mouse